

## Mel's Spaghetti sauce (20Qt. Batch)

- ¼ Cup Olive Oil
- 4 Medium Onions (Ground)
- 4 Stalks Celery (Ground to a pulp)
- 1 Bunch Italian Parsley (ground)
- 10 Lbs. Ground Beef
- 1 Lbs. Ground Chicken
- 6 Quarts. Chicken Broth
- 1 Fresh Whole Garlic bulb (Ground)
- ¼ Cup Salt
- ¼ cup Dry Crushed Red Pepper
- 4 Ozs. Mushrooms (Ground or finely chopped)
- 6 Lbs. 10 Oz. Tomato Paste (6.6 16oz. or 8.8 12oz. or 10.6 10oz. Cans)

According to Jack Meat should be ground before adding to sauce.

In a large pot, sauté onions, celery and parsley in olive oil until thoroughly cooked. Add ground beef and brown. Add chicken, chicken broth, garlic, salt, red pepper and mushrooms and simmer for 2 hrs. After simmering add tomato paste and simmer an additional 3 to 4 hrs. Best if left to marinate overnight before freezing.

## Mel's Spaghetti sauce (10Qt. Batch)

- 1/8 Cup Olive Oil
- 2 Medium Onions (Ground)
- 2 Stalks Celery (Ground to a pulp)
- 1/2 Bunch Italian Parsley (ground)
- 5 Lbs. Ground Beef
- 1/2 Lbs. Ground Chicken
- 3 Quarts. Chicken Broth
- 1/2 Fresh Whole Garlic bulb (Ground)
- 1/8 Cup Salt
- 1/8 cup Dry Crushed Red Pepper
- 2 Ozs. Mushrooms (Ground or finely chopped)
- 3 Lbs. 5 Oz. Tomato Paste (3.3 16oz. or 4.4 12oz. or 5.3 10oz. Cans)